

TASTING NOTE

Bimbadgen Side Step 2019 Shiraz

Our Side Step range is our winemakers playground, a place to experiment and take a different path with fruit from other regions Australia wide, and create diversity in styles which step outside of the normal range of wines Bimbadgen produce. **Vegan Friendly.**

TASTING NOTES

- Colour:** Bright purple and Crimson
- Nose:** Red fruits, cherries, mocha, dark chocolate intermingled with subtle oak and white pepper spice.
- Palate:** Displays bright red fruits with nuances of black fruits combined with hint of savoury spice. Well integrated oak, earthy, leather and a plump push on the mid palate.

WINEMAKERS COMMENTS

- Source:** Lower and Upper Hunter Valley Shiraz, NSW; McLaren Vale Shiraz
- Vinification:** Cold soak for two days followed by a ten day ferment. The cap was plunged twice daily to ensure maximum colour and flavour extraction.
- Blending:** Select barrels of Lower and Upper Hunter Valley Shiraz; McLaren Vale Shiraz
- Aging:** 14 months in old French oak
- Bottling:** 7th October 2020

TECHNICAL NOTES

Varietal	Alcohol	Cellaring Potential	Harvest Date	Oak	pH	TA
Shiraz	14.4%	5 Years	8th Feb Hunter 7th Mar McLaren	N/A	3.10	6.3g/L

VINTAGE NOTES

A fun wine to make and blend, bringing the best of the Hunter Shiraz elements, earth spice and delicacy, with the McLaren Vale Shiraz providing concentration and power. A wine that will go very well with food, and also just as well sipping by the fire at home.



Bimbadgen

Seen in all the right places

790 McDonalds Road, Pokolbin
02 4998 4600 www.bimbadgen.com.au